

# TRANSMITTAL FORM

(to be used for all correspondence after initial filing)

Application Number

10/620,315

Filing Date

July 14, 2003

First Named Inventor

Moshe Rosenberg

Group Art Unit

1761

Examiner Name

Unassigned

Total Number of Pages in This Submission

8

Attorney Docket Number

309J-000310US

**ENCLOSURES (check all that apply)**

- ☐ Fee Transmittal Form  
☐ Fee Attached
- ☐ Amendment / Response  
☐ After Final  
☐ Affidavits/declaration(s)
- ☐ Extension of Time Request
- ☐ Express Abandonment Request
- ☒ Information Disclosure Statement
- ☐ Certified Copy of Priority Document(s)
- ☐ Response to Missing Parts/ Incomplete Application  
☐ Response to Missing Parts under 37 CFR 1.52 or 1.53

- ☐ Assignment Papers (for an Application)
- ☐ Drawing(s)
- ☐ Licensing-related Papers
- ☐ Petition Routing Slip (PTO/SB/69) and Accompanying Petition
- ☐ Petition to Convert to a Provisional Application
- ☐ Power of Attorney, Revocation Change of Correspondence Address
- ☐ Terminal Disclaimer
- ☐ Small Entity Statement
- ☐ Request for Refund

- ☐ After Allowance Communication to Group
- ☐ Appeal Communication to Board of Appeals and Interferences
- ☐ Appeal Communication to Group (Appeal Notice, Brief, Reply Brief)
- ☐ Proprietary Information
- ☐ Status Letter
- ☒ Additional Enclosure(s) (please identify below):

1449-PTO Form, Cited References and receipt acknowledgment postcard

**Authorization to Charge Deposit Account**

Please charge Deposit Account No. 50-0893 for any additional fees associated with this paper or during the pendency of this application, including any extensions of time for consideration of the documents enclosed.

Remarks

**SIGNATURE OF APPLICANT, ATTORNEY, OR AGENT**Firm  
or  
Individual name

Gary Baker, Reg. No. 41.595, Quine Intellectual Property Law Group, P.C.

Signature

Date

Dec 5, 2003

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QUINE INTELLECTUAL PROPERTY LAW GROUP, P.C.

By Deborah Berwick  
Deborah Berwick

Attorney Docket No. 309J-000310US  
Client Ref. No. 2002-280-2

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of:

Moshe Rosenberg, et al.

Application No.: 10/620,315

Filed: July 14, 2003

For: METHOD AND COMPOSITIONS  
FOR PREPARING AND  
DELIVERING RUMEN PROTECTED  
LIPIDS, OTHER NUTRIENTS AND  
MEDICAMENTS

Examiner: 1761

Art Unit: Unassigned

INFORMATION DISCLOSURE  
STATEMENT UNDER 37 CFR § 1.97 and  
§ 1.98

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

The references cited on attached form PTO-1449 are being called to the attention of the Examiner. Copies of the references are enclosed. It is respectfully requested that the cited information be expressly considered during the prosecution of this application, and the references be made of record therein and appear among the "references cited" on any patent to issue therefrom.

As provided for by 37 CFR 1.97(g) and (h), no inference should be made that the information and references cited are prior art merely because they are in this statement and no

representation is being made that a search has been conducted or that this statement encompasses all the possible relevant information.

Applicant believes that no fee is required for submission of this statement, since it is being submitted prior to the first Office Action on the merits per 37 CFR 1.97(b)(3). However, if a fee is required, the Commissioner is authorized to deduct such fee from the undersigned's Deposit Account No. 50-0893. Please deduct any additional fees from, or credit any overpayment to, the above-noted Deposit Account.

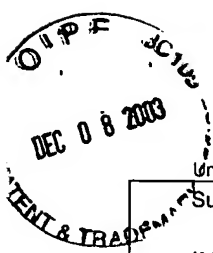
Respectfully submitted,



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Substitute for form 1449A-B/PTO  <b>INFORMATION DISCLOSURE          STATEMENT BY APPLICANT</b>  <i>(use as many sheets as necessary)</i>	<b>Complete if Known</b>	
	Application Number	10/620,315
	Filing Date	July 14, 2003
	First Named Inventor	Mosh Rosenberg
	Group Art Unit	1761
	Examiner Name	Unassigned
	Attorney Docket Number	309J-000310US
	Date Submitted	December 5, 2003

U.S. PATENT DOCUMENTS						
Examiner Initials	Cite No.	U.S. Patent Document		Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, lines, Where Relevant Passages or Relevant Figures Appear
		Number	Kind Code (if known)			
	1	4,073,960		Scott et al.	02-14-1978	
	2	4,642,317		Palmquist	02-10-1987	
	3	4,689,293		Goosen et al.	08-25-1987	
	4	4,826,694		McAskie	05-02-1989	
	5	4,853,233		McAskie	08-01-1989	
	6	4,909,138		McAskie	03-20-1990	
	7	5,143,737		Richardson	09-01-1992	
	8	5,234,701		Cummings et al.	08-10-1993	
	9	5,789,001		Kiopfenstin et al.	08-04-1998	
	10	5,874,102		LaJoie et al.	02-23-1999	
	11	6,229,031	B1	Strohmaier et al.	05-08-2001	
	12	6,242,013	B1	Luhman et al.	06-05-2001	

FOREIGN PATENT DOCUMENTS								
Examiner Initials	Cite No.	Foreign Patent Document			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T
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OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS			
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T
	13	American Heart Association and National Heart, Lung and Blood Institute. 1990. "The cholesterol facts: A summary of the evidence relating to dietary fats, serum cholesterol and coronary heart disease." <i>Circulation</i> 81(5):1721-1733.	
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Examiner Signature		Date Considered	
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\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.



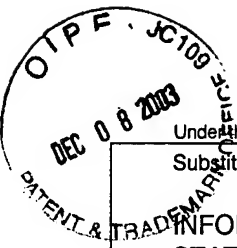
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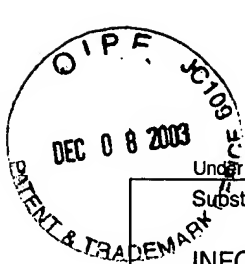
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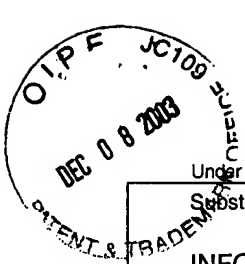


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